



ANTIKA

welcome to the future...

R E S T O   L O U N G E

# BEVERAGE

## BEVERAGE

FRESH JUICE

N3,500

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JUICE PITCHER

N4,000

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WATER

N500

CHAPMAN

N3,000

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SOFT DRINKS

N1,000

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ENERGY DRINKS

N2,000

## ANTIKA SPECIAL SHAKES

NUTELLA MILK SHAKE

N6,500

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DRIPPING MILK SHAKE

N6,500

HIROSHIMA MILK SHAKE

N6,500

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## MILK SHAKES

BANANA MILK SHAKE

N5,000

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CHOCOLATE MILK SHAKE

N5,000

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SNICKERS MILK SHAKE

N5,000

STRAWBERRY MILK SHAKE

N5,000

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OREO MILK SHAKE

N5,000

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## SIGNATURE COCKTAIL:

### COOLIO'S WILDONE

Aperol, white wine, Soda (topping)

**N5,500**

### COOLIO SPRITZ

Aperol, Sparkling champagne, tonic water  
toppings, orange 1 slice

**N5,500**

### ANTIQUETTE BEER

Aperol, 7up topping

**N5,500**

### COOLIO ALIGATOR

Midori, jagermeister, amaretto,  
pineapple juice.

**N5,500**

### MULLED WINE

red wine, cinnamon stick 2, cloves 1 gram,  
vanilla essence 2 drop, lemon wedges

**N5,500**

### COOLIO HD FRUITS

white rum, passion fruit juice, orange  
juice, strawberry syrup.

**N5,500**

## COCKTAIL:

### NEGRONI

Gin, Red Vermouth, campari  
Orange Peel For Garnish

**N4,500**

### ESPERSSOR MARTINI

Espresso Coffee, Vanilla Vodka, Coffee  
Liquor, garnish With Coffee Powder Or  
Coffee Beans

**N4,500**

### MIDORI SOUR

Midori, Lemon, Sugar Syrup, Lemon  
Quater For Garnish

**N4,500**

### GIN BASIL

8 Basil Leaves, Gin, Sweet & Sour Mix

**N4,500**

### TAKE ME AWAY

5 Spirit + Soda

**N4,500**

### CLASSIC SIDECAR

Cognac, Creme De Menthe, Lemon.

**N4,500**

### PORNSTAR MARTINI

Vodka, Passion Fruit Juice, Passion Fruit  
Pure, Lemon Juice, Sugar Syrup,  
Vanilla Essence 2 Drop

**N4,500**

### GLADIATOR

Cognac, Fresh Ginger, Fresh Pineapple,  
Augustora Bitters 2 Dash

**N4,500**

## SIGNATURE MOCKTAIL:

### BANANA FLASH

2 FRESH BANANA, ORANGE JUICE CL, FRESH STRAWBERRY 2 PCS, FRESH GINGER

**N5,500**

### LOVEROOT OF COOLIO

CRANE BERRY JUICE 5CL, ORANGE JUICE 5CL, PEACH SYRUP, RASPBERRY PURRE, PINEAPPLE JUICE.

**N5,500**

### TROPICAL TAMARIND

TAMARIND PASTE, PINEAPPLE JUICE, PASSION FRUIT JUICE, FRESH STRAWBERRY 2 PCS, FRESH GRAPES 4 PCS, LEMON JUICE, GRANADINE.

**N5,500**

### ROAD TO MALIBU

FRESH PINEAPPLE JUICE 10CL, PEACH PURRE, YUZU JUICE, BLUE CURACAO.

**N5,500**

### MANGO TIME

1 FRESH MANGO, FRESH STRAWBERRY PURRE, PASSION FRUIT, LEMON.

**N5,500**

## MOCKTAIL:

### FRUIT DAIQUIRI

STRAWBERRY OR MANGO OR PINEAPPLE OR ANY FRUIT

**N4,500**

### SWEET JAMAICA

ORANGE, PINEAPPLE & GRENADINE

**N4,500**

### ISLAND BREEZE

STRAWBERRY, PINEAPPLE, COCONUT VANILLA ESSENCE

**N5,500**

### LIKE A STAR

PEACH, GREEN TEA, MANGO, LEMONADE

**N5,500**

### VIRGIN COLADA FROZEN

COCONUT, PINEAPPLE

**N3,500**

## SHOTS

### NUCLEAR

MIDORI SOUR MIX, BLUE CURACAO

**N2,500**

### BLACK JACK

WHISKY, BLACK SAMBUCCA

**N2,500**

### WHITE RUSSIAN

COFFEE LIQUOR, VODKA, TOPPED CREAM

**N2,500**

### ANTIKA MULE

MUDDLED FRESH GINGER, SWEET & SOUR MIX, VODKA & BRANDY

**N2,500**

### JELLO SHOT

JELLO MIX, VODKA

**N2,500**

### MIND ERASER

COFFEE, VODKA, SODA

**N2,500**

### BOZOOLIA

BAILEYS, BLUE CURACAO

**N2,500**

## WHISKY & WHISKY SINGLE MALT

GLENFIDICH 23	500,000	BLUE LABEL	320,000
JAMESON GREEN	35,000	JAMESON BLACK	45,000
GLENFIDICH 18	160,000	MONKEY SHOULDER	55,000

## RUM & LIQUER

HENDRICKS	65,000	BOMBAY SAPHIRRE	25,000
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## BRANDY

HENNESSY VSOP	115,000	HENNESSY XO	430,000
MARTEL VS	80,000	MARTEL BLUE SWIFT	125,000
REMY MARTINS	75,000	BRITISH SOLDIER	90,000

## RED WINE

BLACK STAR	18,000	NEDERBURG	20,000
ESCUDO ROJO	20,000	PASTORAL WINE	20,000
CARLO ROSI WHITE	20,000	CARLO ROSI RED	20,000
FOUR COUSINS	12,000		

## VODKA & TEQUILA

AZUL	500,000	OMELCA TEQUILA	40,000
CIROC	50,000		

## CHAMPAGNE

DON PERIGNON	600,000	MOET ROSE	160,000
MOET BRUT	120,000	BLUE NUNE 24K GOLD	50,000
BELAIRE ROSE	80,000	BLUE NUNE SILVER	40,000
ANGELUS	40,000	NON ALCOHOLIC CHAMPAGNE	25,000

# NIGERIAN FOOD

## STARTER:

### YUM YUM

CONDIMENTS; YAM, EGG, SHRIMPS, PRAWN,  
VEGETABLES AND WELL SEASONED TROPICAL SPICES

**N10,500**

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### SEA FOOD BALL

SNAILS, PRAWNS, CRABS WITH  
JOLLOF RICE

**N22,000**

### NKWORKRIKWO SPECIAL

CONDIMENTS; YAM, PLANTAIN, SERVED WITH  
DELICIOUS NATIVE SAUCE OF COWLEG, DRIED  
FISH UGU, OKRO AND NATIVE SPICES.

**N11,500**

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### TIKTOK

TURKISH PRAWNS, PLANTAIN SAUCE

**N18,500**

## MAIN COURSE

### EAST AFRICAN

CONDIMENTS; COWLEG, GOAT MEAT, DRIED FISH,  
EGGS, KANDA, VEGETABLES, PARTY JOLLOF, CHIPS

**N22,000**

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### ASO ROCK MEAL

CONDIMENTS; CHICKEN BREAST, GIZZARD, GOATMEAT,  
DRIED FISH, EGGS PLANTAIN, WHITE RICE, VEGETABLES.

**N18,500**

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### BUSHMAN PLATTER

**N25,000**

### OHA SOUP MAX

{served With Choice Swallow}

CONDIMENTS; FINEST OHA LEAVES WELL PREPARED IN FI  
RST CLASS NATIVE STYLE WITH GOAT MEAT, KANDA,  
DRIED FISH AND STOCK FISH.

**N14,000**

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### CITY RICE

CONDIMENTS; DELICIOUS NON CHILLI BASMATI RICE,  
GARNISHED WITH SPICY CHOPPED CHICKEN  
BREAST AND VEGETABLE

**N11,000**

## DESERTS

### BARCHELOR SAUCE

Condiments: white rice and chopped plantain, served with yummy native sauce prepared with cowleg, dried fish and vegetables

**N9,000**

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### UGBA AND DRIED FISH NGWONGWO

Condiments: ugba, dried fish, and vegetables, well concocted with native spices

**N9,000**

### UKWA AND DRIED FISH JOLLOF

Condiments: ukwa, dried fish, and vegetable d  
eliciously prepared with native spices

**N8,500**

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### SANTA COUS COUS

Condiments: classic cous cous, chicken breast, and vegetables

**N7,500**

# CONTINENTAL FOOD

## STARTER

### SHRIMP BRUCHESTA

Crispy Butter Bagutte Bread With The Toppings  
Of Guacamole And Shrimps

**N8,000**

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### PRAWNS TEMPURA

Battered Prawns Served With Chill Sauce.

**N16,000**

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### CHICKEN MUSHROOM

**N8,000**

### CHICKEN PERI-PERI

Grilled Chicken Breast Coasted With  
Peri-peri Sauce

**N6,000**

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### KAFTA KEBAB

Well-seasoned Sticks Minced Beef

**N7,500**

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### ALPOLO ALFORNO

**N8,000**

## SALAD

### GARDEN SALAD

The combination of lettuce, tomatoes, cucumber, egg,  
carrot, green beans parsley in cube size

**N5,000**

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### PASTA SALAD

The feelings of having macaroni, carrot,  
celery, on the bed of lettuce.

**N5,000**

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### HEAVEN SALAD

The feelings of having Lettuce, Carrots, Sweet Corn,  
Green Pepper, Tomatoes, Cucumber, Green Peas, Baked Beans  
Coconut Chunk, Grilled Chicken, Beetroot, Cajun, Avocado,  
Cashew Nuts.

**N9,000**

### PRAWNS AVOCADO SALAD

A field of lettuce, tomatoes, onion avocado  
and prawn

**N13,000**

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### ANTIKA SALAD

Having lettuce, tomatoes, cucumber, carrot, red cabbage,  
mint leaf, bake beans, egg, sweet corn, sausage,  
grilled chicken, apple in a bowl.

**N9,000**

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### CHINOIS SALAD

Having Grilled Chicken, Rice Noodles, Carrot,  
Honey Mustard Vinegar, Cashew Nuts, Red Cabbage,  
Cabbage, Ginger, Olive Oil.

**N9,000**



## MAIN COURSE

### SEA FOOD COMBO

Prawns, Shrimp Tacos, Calamari, Sausage, Chips, Corn, Fish Finger.

**N22,000**

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### SEA FOOD FESTIVAL

A Plate Of Crispy Irish Potatoes Filled With Sea Food, Broccoli And Cauliflower

**N16,000**

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### ANTIKA SPECIAL

Prawns Skewer On A Bed Of Steak And Vegetable, Served With White Rice.

**N18,000**

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### KAMPALA

Beef, Corn, Penny Pasta, Veggies And Cheese

**N10,000**

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### SOY GINGER FISH

Battered fish, soy ginger gravy, parsley potatoes.

**N10,000**

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### BUTTER FLY FISH

Fish Fillet (tilapia) Filled With Veggies And Irish Potatoes

**N10,000**

### K BROWN PLATTER

Rice, Crispy Chicken, Vegetable Shrimp, Spring Roll, Samosa, Pancake, Grape.

**N15,000**

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### FISH CURRY

Fish In Indian Curry Sauce Serve White Rice

**N10,000**

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### NAN BUTTER CHICKEN

Boneless Chicken In Tikka Sauce Served With an Bread And Special Vegetable Fried Rice

**N10,000**

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### CHICKEN MANCHURIAN

A Bit Spicy Chicken With A Sweet Taste And Vegetable Served With Vegetable Fried Rice

**N10,000**

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### T.BONE - STEAK

A Bony Part Of Beef Well Grilled Serve With Vegetable And Fries (30,000)

**N27,000**

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### BBQ RIBS

Ribs with the marinating of BBQ sauce served with potato vegies (12,000)

**N18,000**

## SANDWICH

### WAFFLE SANDWICH

The making of waffle, crispy chicken, lettuce, onion and tomatoes with antika special sauce, serve with fries

**N8,500**

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### ZINGER BURGER

Crispy chicken breast, lettuce, tomatoes and onion served with fries.

**N7,500**

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### MOZZERELLA BURGER

Beef, crispy mozzarella, lettuce, tomatoes, onion and cheddar sauce served with fries.

**N10,500**

### TERIYAKI SANDWICH

Beef Steak, Carrot, Herbs, Teriyaki, Sauce Mayo Sriracha And Rashi.

**N8,500**

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### HAWAI BURGER

Hawai Burger Sauce Mix, Pineapple Rings, Red Bell Pepper, Ground Beef, Chesse, Butter Onion Rolls And Lettuce.

**N8,500**

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### 24K GOLD BURGER

**N15,000**

## PASTA

### GREEN LAND BEEF PASTA

The Involvement Of Broccoli, Beef, Mushrooms Alongside Fettuccine.

**N11,500**

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### SINGAPORIAN NOODLES

Chicken, Vegetable, Egg, Shrimp And Rice Stick Noodles.

**N17,500**

### SHRIMP EGG NOODLES

The Feeling Of Chinese In The Making Of Egg Noodles, Shrimp And Veggies

**N12,000**

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### ATLANTIC NOODLES

A Round Plate Of Atlantic Habitat Of Whole Tilapia Fish, Round Cut Calamari Prawns.

**N20,000**

## DESSERTS

### PAINPERDU

A Toast Bread In French Way With Sweet Cream.

**N5,000**

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### CHEESE CAKE

A Sweet Dessert Of Fresh Cheese, Egg ' And Sugar,

**N4,000**

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### BROWNIE

A Cake Made With Cocoa Powder and Chocolate.

**N4,000**

### PANCAKE

Flour, Sugar, Baking Powder, Salt, Milk, Butter Or Oil And Egg

**N6,000**

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### CRUSH

Coolio Piece Of Apple, Banana, Strawberry, Waffles And Cream.

**N6,000**

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### CHOCOLATE FONDANT

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